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BRUCE A. CHERNOF, M.D.
Acting Director and Chief Medical Officer

JOHN R. COCHRAN, III
Chief Deputy Director

WILLIAM LOOS, M.D.
Acting Senior Medical Officer

COUNTY OF LOS ANGELES
DEPARTMENT OF HEALTH SERVICES
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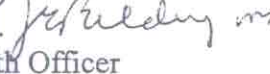
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Michael D. Antonovich
Fifth District

February 8, 2006

TO: Each Supervisor

FROM: Bruce A. Chernof, M.D. 
Acting Director and Chief Medical Officer

Jonathan E. Fielding, M.D., M.P.H. 
Director of Public Health and Health Officer

SUBJECT: **UPDATE ON CULTURAL FOOD PREPARATION LAWS**

On October 18, 2005, the Board of Supervisors approved a motion by Supervisor Michael D. Antonovich directing the Director of Public Health to convene meetings with restaurant groups representing various Asian cuisines and report back in 30 days. This is to provide an update on our progress since our January 4, 2006 status report.

Determine additional training needs on the recent State law changes concerning food temperature

Status – The Environmental Health, Consultation & Technical Services (CTS) unit received several completed needs assessment surveys from members of both the Chinese and Korean restaurant communities. CTS reviewed all completed surveys received to this date and gathered preliminary results.

Survey responses from members of the Chinese restaurant community indicate that there is a need for reference materials (e.g., basic food handler requirements, and certified food handler requirements) to be translated into Chinese and made readily available to Chinese-speaking restaurateurs. Chinese restaurateurs also expressed concerns regarding compliance with hot food holding temperature requirements for bar-be-qued pork and Chinese roast pig as it is suggested that such requirements may compromise the aesthetic quality of the food items. With regard to training workshop topics that would be of interest to Chinese restaurateurs, the majority of

respondents indicated they would be interested in a workshop that addressed basic food safety principles.

Survey responses from members of the Korean restaurant community also revealed a need for reference materials to be translated into Korean. However in contrast to Chinese restaurateurs, the majority of Korean restaurateurs identified Department policies as the reference material they would most like to have translated into their language. Korean restaurateurs did not appear to have much difficulty in complying with temperature holding requirements; 56 percent of Korean respondents indicated that they "never" had difficulty maintaining foods within the temperature requirements and an additional 36 percent indicated that they had difficulty only "sometimes". A few respondents did express concerns with temperature holding requirements as they relate to fermented Korean cuisines such as Kim-chee and various bean pastes. Lastly, the majority of Korean respondents indicated that they would be interested in a workshop that addressed basic food safety principles.

With respect to survey responses received from both the Chinese and Korean restaurant communities, the CTS unit will begin formulating a program to address the needs and concerns.

Organizations/associations representing the Japanese restaurant community have requested additional time to gather comments on the survey instrument as well as additional time to collect completed survey instruments to submit to the CTS unit. CTS will continue to solicit input from the Japanese restaurant community as well as continue to identify potential Thai, Vietnamese, and Filipino organizations/associations that are representative of the respective restaurant communities.

Additional studies on the safety of traditional cultural food preparation techniques

Status – A literature review of food items that survey respondents have identified as areas of concern with respect to food holding temperature requirements will be initiated by the CTS unit. Pending the results of this review, laboratory analysis of the food items may be necessary to determine whether or not the foods pose a threat to public health and safety when stored at temperatures other than those identified in current law.

We will provide another status report in 30 days. In the meantime, if you have any questions or need additional information, please let either of us know.

BAC:JEF:hd
511:025

c: Chief Administrative Officer
County Counsel
Executive Officer, Board of Supervisors



JONATHAN E. FIELDING, M.D., M.P.H.
Director and Health Officer

JOHN F. SCHUNHOFF, Ph.D.
Chief Deputy Director

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March 12, 2007

TO: Each Supervisor

FROM: Jonathan E. Fielding, M.D., M.P.H.
Director and Health Officer

A handwritten signature in dark ink, appearing to read "Jonathan E. Fielding".

SUBJECT: **UPDATE ON CULTURAL FOOD PREPARATION LAWS**

On October 18, 2005, the Board of Supervisors approved a motion by Supervisor Michael D. Antonovich directing the Director of Public Health to convene meetings with restaurant groups representing various Asian cuisines. This is to provide an update on our progress since the December 15, 2006 status report.

Determine additional training needs on the recent State law changes concerning food temperature

Status – On January 9, 2007 the Los Angeles County (LAC) Chinese Restaurants Health Standards Task Force (CRHSTF) informed Environmental Health's (EH) Consultation and Technical Services (CTS) unit that it had lost over 50 completed needs assessment surveys from its members and requested additional time to reissue and submit completed surveys. On February 5, 2007 the LAC CRHSTF submitted completed surveys to CTS for review. CTS promptly reviewed the newly submitted surveys and incorporated the survey results into the existing training module which was developed for the Chinese restaurant community. The updated training module was shared with the LAC CRHSTF for review and comment.

Presently, CTS and the LAC CRHSTF are scheduling a series of educational training workshops to be held in the months of May and June, 2007. All workshops will be conducted by CTS bilingual staff, and venues are being explored in China town and the city of Monterey Park.

Regarding the Korean restaurant community, CTS will schedule meetings with the Korean American Business Association (KABA) to share the training module which was developed and tailored to meet the needs of the Korean restaurant community. Additionally, both parties will commence discussions to determine the most opportune training dates and venues.

Each Supervisor
March 12, 2007
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Regarding both the Filipino and Vietnamese restaurant communities, the absence of professional trade associations representing each restaurant community in LAC, coupled with the extremely limited number of responses received from each community's restaurateurs (7 Filipino, 2 Vietnamese), suggests that the pursuit of effective training opportunities should be postponed until such time that each food community expresses an active interest in pursuing this endeavor.

With respect to the Japanese restaurant community, the Japanese Restaurant Association has chosen to delay training opportunities until a later date.

Additional studies on the safety of traditional cultural food preparation techniques

Status – The passage of the Asian Traditional Food Act (Assembly Bill 2214) mandated that the State of California Department of Health Services conduct a study on health and sanitation standards in relation to traditional Asian foods. The State will provide results of the study to the Legislature by no later than January 1, 2008. EH will make the appropriate changes to enforcement activities and policies to assure consistency with study results.

Public Health will provide you with another status report in 120 days. In the meantime, if you have any questions or need additional information, please let me know.

JEF:hd
PH:511:025(4)

c: Chief Administrative Officer
County Counsel
Executive Officer, Board of Supervisors



JONATHAN E. FIELDING, M.D., M.P.H.
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July 11, 2007

TO: Each Supervisor

FROM: Jonathan E. Fielding, M.D., M.P.H.
Director and Health Officer

A handwritten signature in dark ink, appearing to read "Jonathan E. Fielding".

SUBJECT: UPDATE ON CULTURAL FOOD PREPARATION LAWS

On October 18, 2005, the Board of Supervisors approved a motion by Supervisor Michael D. Antonovich directing the Director of Public Health to convene meetings with restaurant groups representing various Asian cuisines. This is to provide an update on our progress since the March 7, 2007 status report.

Determine additional training needs on the recent State law changes concerning food temperature

Status - Environmental Health's (EH) Consultation and Technical Services (CTS) unit conducted a "Time Only as a Public Health Control" workshop at the City of Monterey Park's City Hall on June 5, 2007 for members of the Chinese restaurant community. Bilingual trainers from EH conducted the training which was also translated into Chinese text. The workshop taught attendees a safe, legal, and approved method to store traditionally prepared foods at room temperature. It was sponsored in partnership with the Los Angeles County (LAC) Chinese Restaurants Health Standards Task Force (CRHSTF) and the City of Monterey Park.

Prior to the workshop, a press conference was held on May 24, 2007 with the participating partners to announce the landmark workshop which was the first of its kind specifically designed to meet the needs of the Chinese restaurant community. The workshop was very well received and CTS is presently working with the CRHSTF to schedule an additional workshop date in order to accommodate restaurateurs who were unable to attend due to space limitations at Monterey Park's City Hall.

Each Supervisor
July 11, 2007
Page 2

Regarding the Korean restaurant community, CTS is in discussions with the Korean American Business Association (KABA) to schedule a TPHC workshop in late September or early October 2007. As many Korean restaurateurs shared concerns similar to Chinese restaurateurs, a TPHC training module was developed and tailored to meet the needs of the Korean restaurant community.

I will provide you with another status report by November 1, 2007. In the meantime, if you have any questions or need additional information, please let me know.

JEF:hd
PH-511-025(5)



JONATHAN E. FIELDING, M.D., M.P.H.
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November 5, 2007

TO: Each Supervisor

FROM: Jonathan E. Fielding, M.D., M.P.H.
Director and Health Officer

SUBJECT: UPDATE ON CULTURAL FOOD PREPARATION LAWS

On October 18, 2005, the Board of Supervisors approved a motion by Supervisor Michael D. Antonovich directing the Director of Public Health to convene meetings with restaurant groups representing various Asian cuisines. This is to provide an update on our progress since the July 11, 2007 status report.

Training Workshops on Safe Handling of Traditionally Prepared Foods

Status – Environmental Health's (EH) Consultation and Technical Services (CTS) unit conducted a second "Time Only as a Public Health Control" (TPHC) training workshop at the City of Monterey Park's City Hall on August 22, 2007 for members of the Chinese restaurant community. The workshop was coordinated as a result of the popular response to the initial workshop held on June 5, 2007. Bilingual trainers from EH conducted the training, which was also translated into Chinese text. The workshop taught attendees a safe, legal, and approved method to store traditionally prepared foods at room temperature. It was sponsored in partnership with the Los Angeles County Chinese Restaurants Health Standards Task Force (CRHSTF), Chinese Bar-B-Que Association, and the City of Monterey Park.

Prior to the workshop, a press conference to announce the training session was held on August 15, 2007 with the participating partners. The workshop was again very well received and CTS is presently working with the CRHSTF to schedule an additional session for restaurateurs in the Chinatown area.

CTS also conducted a TPHC training workshop in Koreatown on October 25, 2007 for members of the Korean restaurant community. Bilingual trainers from EH conducted the training and interactive exercise, which was sponsored in partnership with the Korean Restaurant Association and Korean American Business Association. Response to the training session was very positive and CTS will work with both partners to coordinate a second session.

Process for Assessing Training Needs

- Meetings were convened with representatives of the Chinese, Japanese, and Korean restaurant communities. The absence of professional trade associations representing the Filipino and Vietnamese restaurant communities prevented similar meetings for these restaurateurs.
- Needs assessment surveys were developed, translated, and distributed to members of the respective trade associations. Additionally, to assess the needs of restaurateurs neither affiliated nor represented by a trade association, several hundred surveys were mailed to restaurants that served these cuisines.
- Needs assessment surveys were reviewed and a determination was made that respondents were mainly concerned with having the ability to hold traditionally prepared cuisines at room temperature for extended periods of time.
 - The Japanese Restaurant Association chose to delay training opportunities and declined to submit completed surveys.
 - Only a limited number of surveys were received from Filipino and Vietnamese restaurateurs (7 Filipino, 2 Vietnamese), suggesting that the pursuit of training opportunities be postponed until such time that each food community expresses an active interest in the endeavor.

The Asian Traditional Food Act

The passage of the Asian Traditional Food Act (Assembly Bill 2214) mandated that the California Department of Public Health (CDPH) conduct a study on health and sanitation standards in relation to traditional Asian foods. CDPH is required provide results of the study to the Legislature no later than January 1, 2008. Once results of the State study are released, Environmental Health will make the appropriate changes to enforcement activities and policies to assure consistency with study results.

Environmental Health will continue to work closely with stakeholders of the various Asian cuisines to adequately address training needs and to provide effective compliance solutions regarding traditionally prepared cultural foods.

If you have any questions or need additional information, please let me know.

JEF:hd
PH:511:025(6)

c: Chief Executive Officer
County Counsel
Executive Officer, Board of Supervisors